Amendments to the Claims:

This listing of the claims will replace all prior versions and listings of claims in the application:

Please cancel claim 2. Claims 12-41 are withdrawn from consideration, being non-elected claims to another invention. Claims 1 and 3 are amended and claims 4-11 are unchanged. Claims 1 and 3-11 remain in this application.

Listing of the claims:

Claim 1 (Currently amended): A soy protein product having (a) at least 60% protein of total dry matter; (b) a combined monosaccharide and sucrose content of at least 10% of total dry matter; (c) a combined raffinose and stachyose content of less than 5% of total dry matter and (d) being substantially free of galactinol, wherein the soy is not from low oligosaccharide soybeans.

Claim 2 (canceled)

Claim 3 (currently amended) The product of ~~claim 2~~ claim 1 wherein the product is an enzyme treated product.

Claim 4 (original) The product of claim 3 wherein the enzyme is a α–glycosidase.

Claim 5 (original) The product of claim 4 wherein the α–glycosidase is a α–glycosidase with essentially no invertase activity.

Claim 6 (original) The product of claim 1 having less than 10% sucrose of total dry matter.

Claim 7 (original) The product of claim 1 wherein the sucrose content is at least 10.5% of total dry matter and the monosaccharide content is about 2-3% of total dry matter.

Claim 8 (original) The product of claim 1 wherein the product has less than 1.5% stachyose of total dry matter and less than 2-3% raffinose of total dry matter.

Claim 9 (original) The product of claim 1 wherein the product has less than 2% crude fiber of total dry matter.

Claim 10 (original) The product of claim 1 having an isoflavone content greater than 2500 micrograms/gram of total dry matter and a sulfur-containing amino acid content greater than 2.2% of total amino acid content.

Claim 11 (original) A liquid or dry beverage, food or nutritional product that uses the product of claim 1.

Claim 12 (withdrawn) A method for manufacturing a protein product comprising:

(a) providing a substantially defatted soybean material;

(b) treating said material with an enzyme at an effective temperature and pH for an effective time to achieve a combined monosaccharide and sucrose content of at least 10% of total dry matter in said product and a combined raffinose and stachyose content of less than 5% of total dry matter in said product;

(c) removing fiber from said material before or after said treatment to achieve at least 60% protein of total dry matter in said product;

(d) inactivating said enzyme after said treatment.

Claim 13 (withdrawn) The method of claim 12 wherein the enzyme is a α-glycosidase enzyme.

Claim 14 (withdrawn) The method of claim 13 wherein the α-glycosidase is a α-galactosidase with essentially no invertase activity.

Claim 15(withdrawn) The method of claim 14 wherein the treatment uses about 450-2300 galactosidase units per pound of the material.

Claim 16 (withdrawn) The method of claim 12 further comprising slurrying the material with water prior to the enzyme treatment or fiber removal.

Claim 17 (withdrawn) The method of claim 16 wherein the slurry is about 10-20% solids.

Claim 18 (withdrawn)The method of claim 12 wherein the effective temperature is about 125-140 degrees Fahrenheit.

Claim 19 (withdrawn) The method claim 12 wherein the effective pH is about 6-6.5.

Claim 20 (withdrawn) The method of claim 19 wherein the effective pH is achieved by adding hydrochloric acid to said slurry.

Claim 21 (withdrawn) The method of claim 12 wherein the effective time is about 1-4 hours.

Claim 22 (withdrawn) The method of claim 21 wherein the effective time is about 1-3 hours with the product having greater than 1.5% stachyose of total dry matter and less than about 2-3% raffinose of total dry matter.

Claim 23 (withdrawn) The method of claim 21 wherein the effective time is about 2-4 hours with the sucrose at least 10.5% of total dry matter in the product; the monosaccharide content being about 2-3% of total dry matter in the product.

Claim 24 (withdrawn) The method of claim 16 wherein the fiber removal is performed by adjusting the pH of the slurry to about 7-7.5 and separating said pH adjusted slurry to form a cake containing a high amount of fiber.

Claim 25 (withdrawn) The method of claim 24 wherein the pH is adjusted using sodium hydroxide.

Claim 26 (withdrawn) The method of claim 24 wherein the separation is performed by centrifugation.

Claim 27 (withdrawn) The method of claim 16 further comprising drying the enzyme treated, fiber removed slurry.

Claim 28 (withdrawn) The method of claim 27 further comprising concentrating the fiber removed, enzyme treated slurry prior to the drying.

Claim 29 (withdrawn) The method of claim 28 wherein the concentrating is performed by means of evaporation or membrane filtration.

Claim 30 (withdrawn) The method of claim 29 wherein the drying is spray drying.

Claim 31 (withdrawn) The method of claim 24 further comprising drying the cake to form a high fiber byproduct.

Claim 32 (withdrawn) The method of claim 12 wherein the enzyme inactivation is pasteurization at about 180 degrees Fahrenheit.

Claim 33 (withdrawn) The method of claim 12 wherein the material has a protein dispersibility index of 90.

Claim 34 (withdrawn) The method of claim 33 wherein the material has not been heat-treated.

Claim 35 (withdrawn) The method of claim 12 wherein the material is substantially free of galactinol.

Claim 36 (withdrawn) The method of claim 12 wherein the product has less than 2% crude fiber of total dry matter.

Claim 37 (withdrawn) The method of claim 12 wherein the product has an isoflavone content greater than 2500 micrograms/gram of total dry matter and a sulfur-containing amino acid content greater than 2.2% of total amino acid content.

Claim 38 (withdrawn) A liquid or dry beverage, food or nutritional product that uses the product of claim 12.

Claim 39 (withdrawn) A method for manufacturing an enzyme treated, soy protein product comprising:

(a) providing a soybean material having at least 50% protein (N X 6.25); about 30-40% carbohydrates; about 5-10% moisture; less than about 1% fat and a protein dispersibility index of about 90 and being substantially free of galactinol;

(b) slurrying said material with water, such that said slurry is about 10-20% solids; hydrochloric acid, such that the pH of said slurry is about 6-6.5, and an effective amount of α-galactosidase enzyme;

(c) reacting said slurry for about 1-4 hours at about 125-140 degrees Fahrenheit;

(d) adjusting the pH of said reacted slurry to about 7-7.5 with sodium hydroxide;

(e) centrifuging said pH adjusted, reacted slurry to form a cake and a liquor;

(f) pasteurizing said liquor to inactive said enzyme;

(g) concentrating said pasteurized liquor by means of evaporation or membrane filtration;

(h) spray drying said concentrated liquor to form said product having at least 60% protein of total dry matter; a combined monosaccharide and sucrose content of at least 10% of total dry matter; a combined raffinose and stachyose content of less than 5% of total dry matter and less than 2% crude fiber of total dry matter.

Claim 40 (withdrawn) The method of claim 39 further comprising drying the cake to form a high fiber byproduct.

Claim 41 (withdrawn) A liquid or dry beverage, food or nutritional product that uses the product of claim 39.